



COUNTY OF SAN DIEGO NEWS RELEASE

FOR IMMEDIATE RELEASE

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HEALTH OFFICIALS ISSUE WARNING ABOUT POSSIBLY CONTAMINATED OYSTERS ***Three Illnesses in San Diego Could be Linked to Oysters Grown in Washington***

The County of San Diego Department of Environmental Health is alerting consumers about oysters from the southern part of Hood Canal in Washington State that may be linked to several cases of an intestinal disease in California and San Diego County.

County health officials were notified that some oyster-growing areas in Hood Canal have been closed due to concerns over *Vibrio parahaemolyticus*, a foodborne illness which can be caused by eating raw or undercooked shellfish. Three cases in the San Diego area are currently under investigation. Environmental Health staff is checking local food facilities for the product.

Vibrio parahaemolyticus can cause symptoms such as watery diarrhea, often with abdominal cramping, nausea, vomiting and fever. The illness typically lasts three days and ill individuals are encouraged to consult with their medical provider. Severe disease is rare but is a risk for those with underlying medical conditions.

Consumers eating raw oysters are encouraged to check with their supplier to ensure their oysters are not from the impacted harvest area. Oysters thoroughly cooked to an internal temperature of 145 degrees Fahrenheit are not a concern.

For further information on *Vibrio parahaemolyticus*, visit www.cdc.gov.

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